PIZZA STUNDE.COM RECIPE CARD · KLAUSI

The Authentic Pizza Marinara

This recipe for real pizza marinara takes you straight to the culinary heart of Naples with its simple combination of tomato sauce, aromatic garlic, extra virgin olive oil and bold oregano.



PREP	BAKE	TOTAL
2 min	**2 min**	**4 min**

Ingredients

for 1 pizza

- [ ] 1 pizza dough ball – *made with our original recipe*
- [ ] 1 Italian pizza sauce
- [ ] olive oil – *extra virgin*
- [ ] oregano – *fresh or dried*
- [ ] garlic – *thinly sliced*

Method

1. Slice the garlic paper-thin.
2. Gently stretch out the pizza dough with your hands, as described in our blog post.
3. Spread the tomato sauce evenly over the dough, top with the garlic and drizzle with a little olive oil.
4. Bake the pizza at 450 °C to get that perfect Neapolitan texture.
5. Finish with a splash of olive oil and fresh or dried oregano.

Photos, tips & questions

Scan or visit pizzastunde.com/en/the-authentic-marinara-pizza-a-classic-from-naples/

INGREDIENTS & OVENS AT PizzaLaden.at